

Historic, Archive Document

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HERB PRODUCTS

SOUP BAGS

Small Bags Of Mixed Herbs To Be Boiled
With Soup Stock For Seasoning
In Six Assorted Flavors -

BOX OF 6 BAGS -	.30
JAR OF 12 BAGS	.50
JAR OF 18 BAGS	.75

SEASONINGS

Sprinkle These Powdered Herbs Over
The Dish During Or After Cooking - Use
Mixtures And Separate Herbs -

CHEESE MIXTURE - SALAD MIXTURE
EGG MIXTURE - MEAT MIXTURE
SAGE - THYME - SAVORY - MARJORAM
BASIL - DILL - PEPPERCORNS
PACKETS - 10¢ - GLASS JARS - 30¢.

HERB TEAS

These Herb Teas Make Excellent Substitutes
For The China Tea Which Is Becoming So
Increasingly Scarce -

PEPPERMINT - BERGAMOT - SAGE
CATNIP - STRAWBERRY LEAVES
BOX OF 6 ASSORTED BAGS - .30
JAR OF 12 BAGS .50, JAR OF 18 BAGS .75

Culinary Herb Chart - .10

VINEGARS

Herb Vinegars Are Delicious In Salads
And Sauces. Try Their Interesting Flavors
TARRAGON - BASIL - GARLIC
BURNET

8 OUNCE BOTTLE	.50
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JELLIES

Herb Jellies Are Useful Now That
We Must Think Of New Spreads For
Bread -

GRAPE AND HERB - MINT	
HERB MARMALADE - SAGE	
JELLIED HERB HONEY	
2 OZ JAR	.25
4 OZ JAR	.35

COSMETICS

LIP SALVE

SMALL JAR	.55
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QUINCE HAND LOTION

1 OUNCE BOTTLE	.30
4 OUNCE BOTTLE	.55
6 OUNCE BOTTLE	.80

How To Grow Herbs .25

62.39

See 562.PX



U. S. DEPARTMENT OF AGRICULTURE,

WASHINGTON, D. C.

BUREAU OF PLANT INDUSTRY
Fruit and Vegetable Crops and Diseases

••• 8-3591

HERBS from The LITTLE HOUSE

MISS MARGARET NORTON

146 LEONARD STREET, ANNISQUAM, MASSACHUSETTS

The Shop Is Open After April 15th Daily Except Mondays - 11:00 AM - 5:00 PM

SPRING 1943



HERB SEEDS

ALL SEEDS SENT POSTPAID
EACH PACKET -.10



ANGELICA ANGELICA ARCHANGELICA
PERENNIAL-5 FT Plants Fast Until the Seeds
Set-Used for Flavoring and Confections.

ANISE PIMPINELLA ANISUM
ANNUAL-12 IN Seeds Used for
Flavoring and In Medicine.

***BASIL** SWEET GREENY-OCIMUM BASILICUM
ANNUAL-18 IN This Is the Best
Variety So Grow for Drying.

***BASIL** SWEET PURPLE O. BASILICUM PURPUREUM
ANNUAL-18 IN Beautiful Dark Red Foliage
Used to Color and Flavor Basil Vinegar.

BORAGE BORAGO OFFICINALIS -
ANNUAL-2 FT The Leaves are Used in Soups
The Flowers Candied Or Put In Cold Drinks.

***BURNET** POTERIUM SANGUISORBA
PERENNIAL 8 IN A Salad Herb With A
Cool And Refreshing Cucumber Flavor.

***CAMOMILE** ROMAN-ANTHEMIS NOBILIS
PERENNIAL 8 IN Aromatic Lawn Cover, flowers
Used for A Tonic Tea And A Hair Rinse.

***CAMOMILE** GERMAN-MATRICARIA CHAMOMILLA
ANNUAL-12 IN Bushy Plant Similar To
Above, But Not As Fragrant.

CARAWAY CARUM CARYI
BIENNIAL-2 FT Seeds are Used to Flavor
Cakes And Confections.

***CATNIP** NEPETA CATARIA
PERENNIAL 12 IN The leaves Make A Soothing
Tea And Provide Fun for The Family Cat.

CHERYSIL ANTHRISCUS CEREFOLIUM
ANNUAL 8 IN Anise-flavored Leaves for Soups
Salads, or Garnish- Do Not Transplant.

***CHIVES** ALLIUM SCHOENOPRASUM
BULB-12 IN Leaves are Used in Sauces,
Salads, etc. for Their Mild Onion Flavor.

***CHIVES** ALLIUM NEAPOLITANUM -
BULB-12 IN DIFFODIL GRILLIC- White
Flowers- Leaves Have A Mild Flavor.

CORIANDER CORIANDRUM SATIVUM
ANNUAL-12 IN Seeds are Used to Flavor
Cakes And Candies- The Best Love It.

DILL ANETHUM GRAVEOLIENS -
ANNUAL 3 FT Plant Is Used As A
Condiment, And Is the Source of Perfume Oil.

JENNEL FOENICULUM VULGARE
ANNUAL-3 FT All Parts of the Plant are
Edible, And are Delicious With Fish.

FRAXINELLA DICTAMNUS FRAXINELLA
PERENNIAL 3 FT The Leaves are Used
To Make A Tea. White Flowers.

***LAUENDER** LAVANDULA SPICA.
PERENNIAL 2 FT Large leaves And Very
Fragrant Blooms- Long Stems.

LEEK ALLIUM PORRUM -
BULB-4 FT Included for Its Use As A
Condiment As Well As A Vegetable.

***LOVAGE** LEVISTICUM OFFICINALIS.
PERENNIAL 5 FT A Pot- Herb With A Celery
Flavor- All Parts of the Plant are Used.

***SWEET MARJORAM** ORIGANUM MAJORA
ANNUAL-12 IN Aromatic leaves are Used To
Flavor Meats, Eggs etc.

***PARSLEY** CURLED- PETROSELINUM HORTENSE
BIENNIAL-6 IN Plant Seeds Early- Fine
Flavor And An A Uracine Garnish.

***PARSLEY** HAMBURG- P. HORTENSE RADICOSUM
BIENNIAL-6 IN The Root of this Variety Is Cooked
In Soups. Or Boiled Like Parsnips.

***PARSLEY** PLAIN- PETROSELINUM NEAPOLITANUM
BIENNIAL 6 IN Many People Consider this Variety
Has the Finest Flavor for Cooking.

SAFFLOWER CARTHAMUS TINCTORIUS
ANNUAL-12 IN This Is the false Saffron Used
Medicinally Or As A Strong Yellow Dye.

***SAGE** SALVIA OFFICINALIS -
PERENNIAL 18 IN The Leaves are Used for
Cooking. No Turkey Is Right Without It.

***SORREL** RUMEX ACETOSA
PERENNIAL-3 FT The Leaves are Used for
Salads And Soups. A Tart Flavor.

***SAVORY** SATUREIA HORTENSIS
ANNUAL 12 IN Leaves are Used for Cooking.
Mix With Sage In Poultry Stuffing.

SWEET CICELY MYRRIS ODORATA
PERENNIAL 2 FT Anise-flavored Leaves are
Used In Salad Or Fish Sauces.

***THYME** THYMUS VULGARIS.
PERENNIAL 6 IN The Pungent Leaves are
Used In Cooking Meat, Sauces Gravies etc.

PLANTS OF THOSE ITEMS MARKED WITH A STAR* MAY BE OBTAINED
AT THE LITTLE HOUSE, BUT NO PLANTS WILL BE SHIPPED THIS YEAR,
OWING TO TRANSPORTATION AND OTHER DIFFICULTIES - THE FOLLOWING
PLANTS WILL ALSO BE AVAILABLE AT THE LITTLE HOUSE -

LEMON YERBENA, ROSEMARY, MINT, SWEET PEPPERS,
SMALL FRUITED TOMATOES, As well As - A NUMBER
OF SALAD PLANTS - COME IF YOU CAN -